**PS360WB Single Unit**

**PS360WB-D Double Unit**

**Principle**
Middleby Marshall PS Series Conveyor ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product. This gives very rapid baking without burning. All Middleby ovens are designed to cook a multitude of products including pizza, seafood, bagels, ethnic foods and more.

**General Information**
PS360WB conveyor ovens feature a 54.5" cooking chamber, a 40" wide conveyor belt, and a patented “Jet Sweep” impingement process that delivers constant heat to the chamber. All ovens feature microprocessor controlled bake time/conveyor speed. Eight adjustable jet fingers per chamber and front-loading window are standard. Ovens have stainless steel front, sides and top. All ovens include extra fan belt, installation kit, and 4' AGA flex hose. Heating is controlled in 8’ adjustable zones. Top and bottom are independently adjustable. The conveyor drive is reversible. Conveyor belt provides automatic delivery when product is finished. Front loading window with cool handle design allows product with different bake times to be cooked consistently regardless of loading.

**Special Features**
PS360WB units are stackable two high. Split belt option also available upon request.

**Conserves Energy**
Middleby ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum flue or vent loss.

**Cleanability**
PS360WB ovens are designed for easy cleaning. Removable parts include: crumb pans, end panels, air fingers and a folding conveyor belt assembly for easy removal.

**Easily Serviced**
Control compartment is designed for quick and easy access. All electrical controls are door mounted.

**Warranty**
All PS360WB models have a one year parts and labor warranty. Oven start-up and demonstration are included at no additional charge (USA only).

**Ventilation**
For installation under a ventilation hood only.
Middleby Marshall
Model PS360WB
Direct Gas Fired
Conveyor Oven

Baking chamber opening: 3.875" (98.42 mm).
Scale .25" (6.35 mm) = 1" (304.8 mm) approx.

NOTE: All Figures In Parentheses Are In Millimeters
Unless Otherwise Specified

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**GENERAL INFORMATION**

- **Heating Zone**: Bake Chamber
- **Bake Belt Width**: 6.5" (165.1) 10.5" (266.7) 16.5" (419.1)
- **Height**: 45.5" (1155.7) 54.5" (1384.3) 50" (1270)
- **Width**: 90" (2286) 6" (152.4)
- **Depth**: 50" (1270) 27.75" (692.15)
- **Max. Operating Temp.**: 550° (287°C)
- **Bake Time Range**: 2 min., 40 sec.
- **Ship Weight (lbs.)**: 1500 3000
- **Ship Cubic per cavity**: 126.3 ft³ 126.3 ft³

**RECOMMENDED MINIMUM CLEARANCES**

<table>
<thead>
<tr>
<th>Rear of Oven to Wall</th>
<th>Left Conveyor Extension to Wall</th>
<th>Right Conveyor Extension to Wall (control panel side)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1&quot; (25.4)</td>
<td>0&quot;</td>
<td>0&quot;</td>
</tr>
</tbody>
</table>

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**GAS SUPPLY PROVIDED BY CUSTOMER**

<table>
<thead>
<tr>
<th>Min. Gas Pipe Size</th>
<th>Gas Valves (full flow gas shut-off valve)</th>
<th>Reg’d Supply Gas Pressure*</th>
<th>Power</th>
</tr>
</thead>
<tbody>
<tr>
<td>Natural Gas 1 or 2 ovens</td>
<td>2&quot; (508) NPT</td>
<td>.75&quot; (19.05) ID each oven</td>
<td>6&quot; (15mbar) to 14&quot; (35mbar) water column</td>
</tr>
<tr>
<td>Propane Gas 1 or 2 ovens</td>
<td>1.5&quot; (38.1) NPT</td>
<td>.75&quot; (19.05) ID each oven</td>
<td>6&quot; (15mbar) to 14&quot; (35mbar) water column (CE Max 50mbar)</td>
</tr>
</tbody>
</table>

**ELECTRICAL RATINGS per cavity**

<table>
<thead>
<tr>
<th>Gas Fired Ovens</th>
<th>Voltage</th>
<th>Phase</th>
<th>HZ</th>
<th>Amps</th>
<th>Supply</th>
<th>Breakers</th>
</tr>
</thead>
<tbody>
<tr>
<td>PS360WB</td>
<td>208 - 240</td>
<td>1</td>
<td>60</td>
<td>12</td>
<td>3 pole, 4 wire (2 hot, 1 neutral, 1 ground)</td>
<td>per local codes</td>
</tr>
<tr>
<td>PS360WB (CE Listed)</td>
<td>220 - 230</td>
<td>1</td>
<td>50</td>
<td>2400 Watts</td>
<td>2 pole, 3 wire (1 hot, 1 neutral, 1 ground)</td>
<td>per local codes</td>
</tr>
</tbody>
</table>

* For CE gas supply applications, please consult factory for specifics.

Above specifications subject to change without notice.

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Middleby Marshall
Conveyors of Excellence

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Printed in U.S.A. 10/00 Form 4303